

VH® Orange, Ginger Cranberry Sauce



PREP TIME : 5 MIN

COOK TIME : 20 MIN

SERVES : 12

Ingredients :

- **2 cups (500 mL) frozen cranberries**
- **3/4 cup (180mL) granulated sugar**
- **1 cup (125mL) VH® Orange Ginger Stir-Fry Sauce**
- **1 tbsp (15mL) fresh ginger, grated**
- **1/4 cup (60mL) orange juice**
- **zest of 1 orange**

Directions :

- 1. Place all ingredients into a heavy bottomed pan set over low heat.**
- 2. Cook, stirring constantly, until sugar has dissolved. Continue to cook, stirring occasionally, until the cranberries start to soften and burst, about 20 minutes.**
- 3. Take off heat and let cool.**
- 4. Serve with roast turkey, chicken or pork.**